

Black Forest Cupcakes:

1 box (16.5 oz) Devil’s food cake mix

3 Tbl dark chocolate cocoa

1 can (21 oz) cherry pie filling

3 eggs

Preheat oven to 350°.  Put cupcake liners in cupcake tray (this recipe makes 24 cupcakes).  In large bowl with electric mixer, mix together on low cake mix, dark cocoa, cherry pie filling, eggs, and rum extract.  Mix on medium for 3 minutes.  Scoop batter into cupcake papers, evenly distributing batter for 24 cupcakes.  Bake for 18-21 minutes, until center of cupcake is set.  Cool completely before frosting.

**Buttercream Frosting**:

1 cup butter, softened

5 cups powdered sugar

 1 tsp vanilla

 3 Tbl whole milk or cream

Whip butter until light and creamy.  Mix in half the powdered sugar.  Mix in vanilla and milk.  Add remaining powdered sugar.  Whip well.  Pipe onto cupcakes.  Garnish with dark chocolate shavings, mini chocolate chips, chocolate jimmies, maraschino or bing cherries.